

# Panasonic®

## Operating Instructions Installation Instructions

Induction Hob

Model No. KY-R644BB  
KY-R644CL



KY-R644BB

FOR DOMESTIC USE ONLY

**IMPORTANT SAFETY INSTRUCTIONS:** Before operating this appliance, please read these instructions carefully and keep for future reference.

**Before the installation:** Before installing this appliance, write down the information below from the rating plate. The rating plate is on the bottom of the appliance.

Model No. \_\_\_\_\_

Nr. \_\_\_\_\_

Thank you for purchasing this Panasonic appliance

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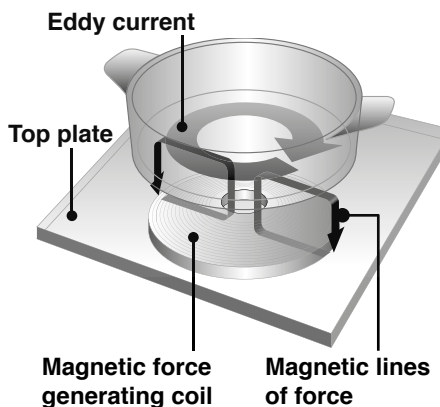
## Operating Instructions

### IH Cooking Mechanism


IH (Induction Heating) refers to electromagnetic induction heating.

When electricity flows in the magnetic coils underneath the top plate, magnetic lines of force are produced.

The magnetic lines of force pass through metallic cookware when an eddy current is induced. The heat that is generated by the electrical resistance of the cookware is used for heating.



## Safety Instructions

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
  - Do not place combustible materials near the appliance. They may cause a fire.
  - Do not overheat the pan when preheating for stir frying and pan frying.
  - Observe the following warnings to keep Genius Sensor functioning properly.
    - Make sure that the cookware is placed in the centre of the cooking zone indicated.
    - Wipe water off the top plate and the outside of cookware.
- For deep/shallow frying
- Use Deep/Shallow Frying Mode only ()
  - Ensure that the cookware is dry inside and out.

## Safety Instructions

- Minimum amount of oil must be used as follows;

Amount: minimum 200 g (0.22 L)

Depth: minimum 1 cm

If these warnings are not observed, Genius Sensor may not function properly and could cause oil to overheat resulting in a fire.

- **Warning:** In case of malfunction or breakdown, immediately stop using the appliance. Turn off the main power switch and the circuit breaker, and then contact the service centre. Failure to do this may cause smoke, burns, and electric shock.
- If the power cord is damaged, it must be replaced by a service technician authorised by the manufacturer in order to avoid a hazard.
- Stir liquids before heating. Otherwise, liquids may splatter and cause burns or injuries.
- Each cooking zone is equipped with Residual Heat Indicator, which flashes **H** on the display when a cooking zone is hot. Take care when **H** flashes on any display.
- Do not apply excessive pressure or drop objects on the top plate. This may crack or damage the top plate.

## Safety Instructions

- Do not slide pans across the glass top plate as it may cause scratching.
- Do not place portable gas burners, steel cylinders and canned goods on or near the appliance. If they are heated, they may explode.
- Metal objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Do not disassemble, repair, or modify the appliance. For repairs, contact the dealer where you purchased the appliance.
- **Warning:** This appliance must be earthed to prevent electric shock or fire.
- **Warning:** The appliance and its accessible parts may become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

## Safety Instructions

- **Warning:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **Never** try to extinguish a fire with water, but switch off the appliance and then cover flame with a lid or a fire blanket.
- **Warning:** Danger of fire: do not store items on the cooking surfaces.
- **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- **Warning:** Hob guards have not been designed for use with this appliance and should not be fitted under any circumstances.
- If the oil smokes, immediately turn off the main power switch. Otherwise, it may catch fire.
- Take care with hot oil. This may cause burns.
- Do not use oil preheated by other appliances. Genius Sensor will not work efficiently and the oil could ignite.
- Take care when preheating the pan with small amounts of oil. The pan may overheat and cause damage.
- **Caution:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

## Safety Instructions

- Ensure cookware is stable. Otherwise, it may cause injuries or burns.
- Do not heat empty cookware or overheat ingredients. The ingredients may burn and the cookware may be damaged.
- Do not use the appliance for purposes other than cooking. This may cause overheating or malfunction resulting in a fire.
- If you are wearing a medical device (such as a pacemaker), consult your doctor. The operation of the appliance may affect a medical device.
- Do not use a steam cleaner.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not place paper or dishcloths under the cookware. They may get scorched due to the heat of the cookware.
- **Warning:** The manufacturer cannot be held liable for damage to persons or items caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.



## General Precautions

- **The appliance emits magnetic lines of force. Do not place anything affected by magnetism close to the appliance.**
  - Radios, TVs, hearing aids, may get noise interference.
  - Cards with magnetic strips such as store or bank cards, may be erased or damaged.
- **Do not use other IH cooking appliances, such as IH rice cooker or portable IH cooktop, on the top plate.** Electromagnetic waves generated by these may damage the appliance.
- **Do not place foods in the cabinet below the appliance.** They may be spoiled by the exhaust heat.
- **If acidic foods such as vinegar, jam, or lemon juice are spilt on the top plate, wipe off immediately.** Otherwise, the top plate may become discoloured.
- **Do not pour water on or place anything on the operation panel.** The operation panel keys may malfunction.
- **Do not block the intake or exhaust vent.** The appliance may become hot and automatically switch off the main power.

## Disposal of Old Equipment



Only for European Union and countries with recycling systems

This symbol on the products, packaging, and/or accompanying documents means that used electrical and electronic products must not be mixed with general household waste.

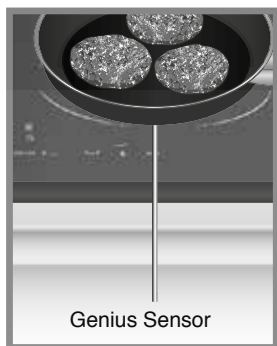
For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation.

By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment.

For more information about collection and recycling, please contact your local municipality.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

## Genius Sensor Technology



**Genius Sensor** regulates the set temperatures by quickly detecting the temperatures on the base of the cookware, which is suitable for the following cooking modes.

KY-R644BB model:

sensor+

- **Autoboil Mode**
- **Low Temperature Cooking Mode**
- **Pan Frying Mode**
- **Deep/Shallow Frying Mode**

sensor

- **Pan Frying Mode**
- **Deep/Shallow Frying Mode**

KY-R644CL model:

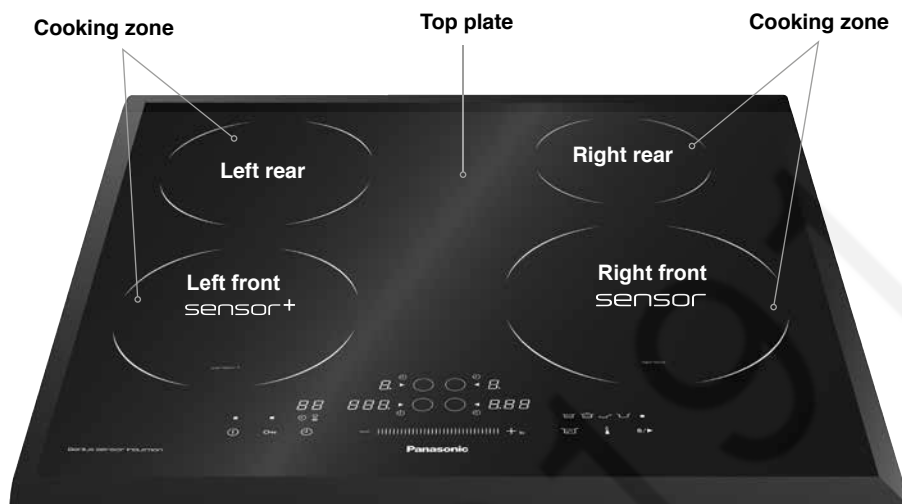
sensor

- **Pan Frying Mode**
- **Deep/Shallow Frying Mode**

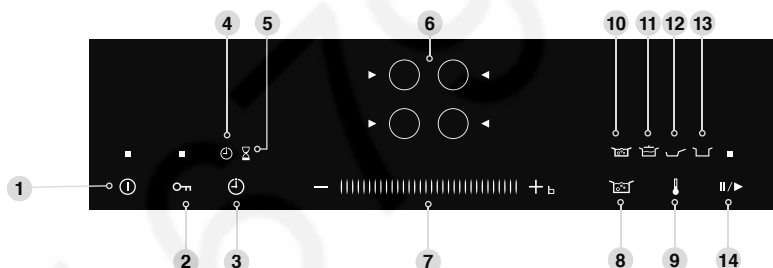
## Energy-efficient Cooking Tips

- Always place the correct lids on pans to keep the heat in.
- Use the correct size of pan for the amount of food you are cooking.
- Use the right size of pan for the diameter of the cooking zone. If the diameter of the pan is not the same as the cooking zone it is preferable to use a pan with a base that is larger in diameter than the cooking zone.
- Put just enough water in the pan to cover vegetables. This will save energy.
- Turn down the power level of the cooking zone once the cooking temperature is reached; simmer food rather than boiling it.
- Use a steamer to cook vegetables, so you can layer a number of vegetables on top of each other and still use one cooking zone. Alternatively, a pan with a divider can be used.

# Features and Functions KY-R644BB

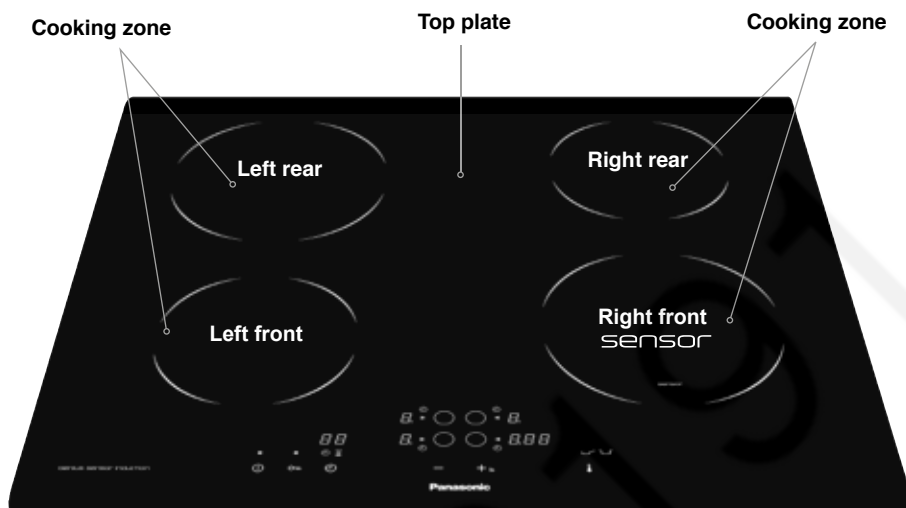


## Control Panel KY-R644BB

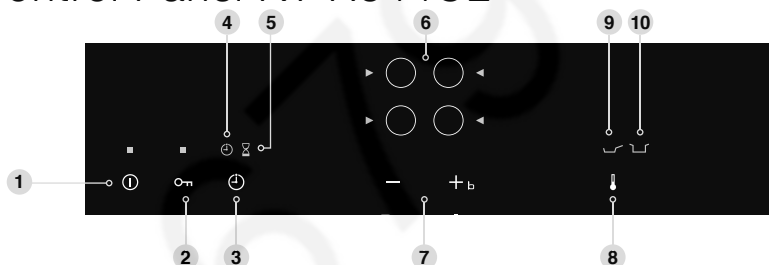


1. **Main Power** (See page 11)
2. **Child Lock / Control Panel Lock key** (See page 11)
3. **Timer key** (See pages 11, 24-25)
4. **Cooking Timer display** (See page 24)
5. **Kitchen Timer display** (See page 25)
6. **Cooking Zone Selectors** (See pages 18-25)
7. **Slider Bar and Boost Function** (See pages 11-12)
8. **Autoboil key** (See page 12)
9. **Sensor Option key** (See page 12)
10. **Autoboil display** (See page 19)
11. **Low Temperature Cooking Mode display** (See page 20)
12. **Pan Frying Mode display** (See page 21)
13. **Deep/Shallow Frying Mode display** (See pages 22-23)
14. **Pause key** (See page 13)

# Features and Functions KY-R644CL



## Control Panel KY-R644CL



1. **Main Power** (See page 11)
2. **Child Lock / Control Panel Lock key** (See page 11)
3. **Timer key** (See pages 11, 24-25)
4. **Cooking Timer display** (See page 24)
5. **Kitchen Timer display** (See page 25)
6. **Cooking Zone Selectors** (See pages 18, 21-25)
7. **+ / - keys and Boost Function** (See pages 11-12)
8. **Sensor Option key** (See page 12)
9. **Pan Frying Mode display** (See page 21)
10. **Deep/Shallow Frying Mode display** (See page 22)



## Main Power

- The main power light illuminates when the main power is turned on.
- If 1 minute has elapsed without any operation, the main power automatically turns off.



## Child Lock

- Lock the control panel to prevent misuse of the appliance.
- With the main power off, touch and hold for 3 seconds. A light will indicate that Child Lock is on. This will turn off after 10 seconds and will reactivate to show light when any key is touched.
- To deactivate, touch and hold again for 3 seconds.



## Control Panel Lock

- Lock the control panel enabling cleaning of small spills in that area.
- Touch with the main power on. This will disable the control panel for 20 seconds.
- To deactivate within 20 seconds, touch again.



## Timer

- There are two types of timers:-  
**Cooking Timer** which counts down from a set time and switches off the zone when it reaches zero. Available for all cooking zones.



- **Kitchen Timer** which counts down from a set time and sounds an alarm when it reaches zero. Kitchen Timer does not turn off the cooking zones.
- For more details on how to set the timers, *see pages 24-25.*



## Slider Bar

### + / - keys

- Change the power level and time by using the slider (KY-R644BB) or '+' and '-' (KY-R644CL) for all cooking zones.
- Set the temperature for the cooking zones with Genius Sensor.



### Boost Function

- With a cooking zone power level set to 9, touching **+**<sub>b</sub> boosts the power to the selected zone. After 10 mins the power level will return to 9.



### Residual Heat Indicator

- When **H** flashes on the display, the corresponding cooking zones are hot. Take care not to touch cooking zones that are indicated to be hot.



### Autoboil key (KY-R644BB model only)

- Brings a pan of water to the boil. (See page 19)



### Sensor Option key

This is used to select Genius Sensor cooking modes listed below. (See pages 20 - 23)



**Low Temperature Cooking Mode**  
(KY-R644BB model only)



**Pan Frying Mode**



**Deep/Shallow Frying Mode**

### ■ Sensor Option key for **sensor+**



#### **Low Temperature Cooking Mode**

(KY-R644BB model only) keeps a low, stable temperature ranging from 65 °C -120 °C in 5 °C steps. (See page 20)



**Pan Frying Mode** maintains an optimum temperature with five settings 140 °C / 160 °C / 180 °C / 200 °C and 230 °C. (See page 21)



**Deep/Shallow Frying Mode** controls the temperature of the oil ranging from 140 °C - 200 °C in 10 °C steps. (See page 22 - 23)

- **Sensor Option key** for **sensor**



**Pan Frying Mode** maintains an optimum temperature with five settings 140 °C / 160 °C / 180 °C / 200 °C and 230 °C.



**Deep/Shallow Frying Mode** controls the temperature of the oil ranging from 140 °C - 200 °C in 10 °C steps.



**Pause key** (KY-R644BB model only)

- Touch and hold for 1 second to reduce all active cooking zones to level 1 for 30 minutes. Timer is paused.
- Touch and hold again to revert the cooking zones to their original settings. Timer will start countdown.
- Pause function cannot be used if Genius Sensor cooking modes are used on any of the cooking zones.



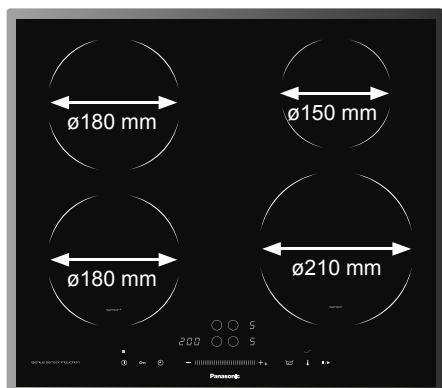
**Silent Mode**

- Touch and hold both simultaneously for 3 seconds to turn off the key sound.  
1 is displayed to show Silent Mode is ON.  
0 is displayed to show Silent Mode is OFF.
- The beep sound for the main power switch, Child Lock, timer and error notification remain ON.  
All other key touch sounds are eliminated.

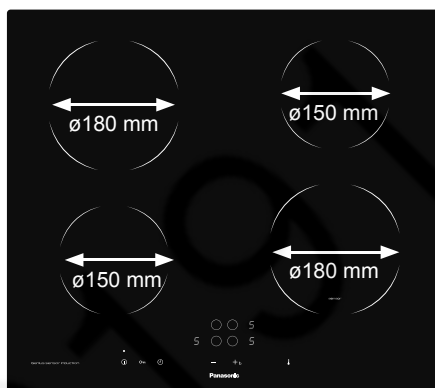
# Cooking Zones

Ensure that cookware is placed in the centre of the cooking zone indicated.

KY-R644BB



KY-R644CL



**Left**  
cooking zone  
group



**Right**  
cooking zone  
group

## Cooking zone groups

The cooking zones are grouped into two, i.e. front and rear on the right and front and rear on the left. When the two cooking zones within the same group are used simultaneously, the heating power is regulated so that the overall power consumption does not exceed the limit.

e.g. (KY-R644BB model) When power level 9 is selected for front right cooking zone, the maximum power available for rear right cooking zone is power level 8.



## Suitable Cookware

### Material

#### Compatible cookware

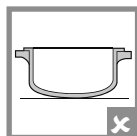
- Iron/Cast iron
- Enamelled iron
- Magnetic stainless steel

#### Incompatible cookware

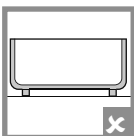
- Aluminum/Copper
- Heat-resistant glass
- Ceramic and earthenware

The heating power may vary when using some stainless steel and made for induction cookware. This may affect cooking times and sensor detection.

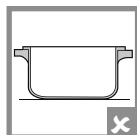
### Shape of the Base



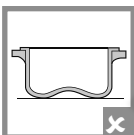
Round-based cookware



Cookware with feet



Thin-based cookware



Curved-based cookware

#### Compatible cookware

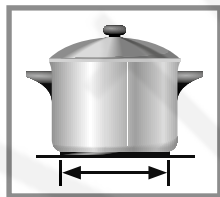
- The base is flat and evenly touches with the top plate.

#### Incompatible cookware

- Round-based cookware
- Cookware with feet
- Thin-based cookware
- Curved-based cookware

Do not use curved-based cookware with a 3 mm or over curve, as the safety features may not be activated, heating power may be diminished, or the cookware may not be heated.

### Size (base diameter)



#### Compatible cookware

Minimum size of the pan which can be used on each cooking zone is as follows;

Cooking zone	Minimum size pan
ø 210 mm	145 mm
ø 180 mm	120 mm
ø 150 mm	

Ensure the cookware fits the cooking zone.




#### Caution

- **The cooking zone and base of the pan must be kept dry. If there is liquid between them, it can cause steam pressure and the pan may move.**
- **Do not heat up empty enamel cookware. Do not allow enamel cookware to scorch during cooking.** Enamel coating may melt and damage the top plate.
- **Do not use ceramic and earthenware cookware even if it is made for induction heating.**

## Suitable Cookware

### Checking Cookware Compatibility



1. Fill cookware with 1 cup of water and place on a cooking zone.
2. Touch and hold the main power key to turn on the power.
3. Touch the key of the cooking zone to be used and set the power level using the slider (KY-R644BB) or '+' and '-' (KY-R644CL).
  - If the cookware is compatible, power indicator will stay illuminated.
  - If the cookware is incompatible,  will flash.
4. Touch and hold the key of the cooking zone or set the power level to "0" to turn off.




## IH Cooking

### Operation Overview



1. Touch and hold the main power key to turn on the power.

If 1 minute has elapsed without any operation, the main power automatically turns off.

➡ If this happens, turn on the main power again.
2. Perform the desired operation.
  - Selecting the Power Level 1-  (see page 18)
  -  (KY-R644BB model only)
  - **Autoboil Mode** (see page 19)
  - **Low Temperature Cooking Mode** (see page 20)
  - **Pan Frying Mode** (see page 21)
  - **Deep/Shallow Frying Mode** (see pages 22-23)
  -  (KY-R644CL model only)
  - **Pan Frying Mode** (see page 21)
  - **Deep/Shallow Frying Mode** (see pages 22-23)
3. Touch and hold the key of the cooking zone or set the power level to "0" or "OFF" to turn off.

### Safety Features

#### Auto Switch Off

- The IH heater is automatically turned off when an abnormality is detected.
  - Cookware not detected (See page 36)
  - Small object on the cooking zone (See page 36)
  - Empty pan on the cooking zone (See page 37)
  - Long cooking time (See page 32)



#### Note


The IH heater may not switch off automatically when an abnormality is present. Low power level and the type of cookware can impact detection.

- The main power is automatically turned off if 1 minute has elapsed without any operation.

#### Overheating Prevention Function

- The heating power is automatically reduced to prevent the pan overheating. (See page 33)

#### Residual Heat Indicator

-  illuminates when the top plate is hot. (See page 12)

#### Child Lock

- The operation panel can be locked to prevent misuse of the appliance. (See page 11)

## Selecting the Power Level



### Warning

- **Stir liquids before heating.** Otherwise, ingredients may suddenly splatter or cookware may move, and you may get burned or injured.
- **Do not overheat the pan when preheating for stir frying and pan frying.**



### Caution

**Take care when preheating the pan with a small amount of oil.**  
The pan may overheat and get damaged.



1. **Touch and hold the main power key to turn on the power.**



2. **Select a cooking zone e.g. left front**



3. **Touch slider (KY-R644BB) or '+' and '-' (KY-R644CL) to set the power level.**

Power level adjustable range: 1 - 18 (18 levels).  
Touch and hold the + / - keys to quickly change the power level. See Power Level Guidelines on page 26.



### Boost Function

With a cooking zone power level set to 9, touching **+b** boosts the power to the selected zone. After 10 minutes the power level will return to 9.



4. **Touch and hold the key of the cooking zone or set the power level to "0" to turn off.**



### Note

- If no key is touched for a fixed period of time when a cooking zone is in operation, a beep will sound and the cooking zone is turned off automatically. See Auto switch off time table on page 32.
- When the front and rear cooking zones are used simultaneously, the heating power is regulated so that the overall power consumption does not exceed the limit. For cooking zone groups and its effects, see page 14.

## Autoboil Mode **sensor+** (KY-R644BB model only)

Available on the cooking zone with **sensor+** .



1. **Touch and hold the main power key to turn on the power.**

2. **Select the cooking zone with **sensor+** .**



3. **Touch Autoboil key.** The appliance beeps 5 times when the water reaches boiling point and the boiling temperature is maintained. After beeping add ingredients and adjust the heating power with the slider as required.



### Note



Temperature '100' will flash in the display until the boiling temperature is reached. After the water is boiled, the appliance automatically sets the power level to "7". Increase or decrease the power level as required.

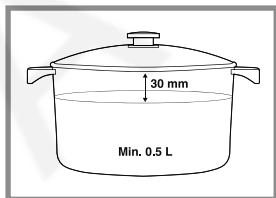


4. **Touch and hold the key of the cooking zone or set the power level to "0" to turn off.**



### Note

- Cookware with a non-stick coating may affect the sensor detection. After beeping, adjust the power level as required.
- Timer can be used with Autoboil Mode. (See page 24 - 25)
- Cooking Timer can be used with Autoboil Mode. (See page 24)



**Autoboil Mode is developed for boiling water only.** To achieve the optimum performance, the following is recommended.

- Use a lid until boiling.
- Use a minimum of 0.5 L of water.

In order to prevent water boiling over from the pan, the following is recommended.

- No more than 70% pan capacity should be used.
- There should be a minimum gap of 30 mm between the lid and the water surface.

## Low Temperature Cooking Mode sensor+ (KY-R644BB model only)

Available on the cooking zone with **sensor+**.



1. Touch and hold the main power key to turn on the power.



2. Select the cooking zone with **sensor+**.



3. Touch **Sensor Option** key once to select Low Temperature Cooking.



4. Touch slider to set the required temperature.  
Temperature adjustable range: 65 °C to 120 °C.  
See Genius Sensor Cooking Chart on page 27.



5. When the set temperature is reached, the temperature display stops flashing and the appliance beeps 5 times.

- When Low Temperature Cooking Mode is used after cooking with high power, the temperature display stops flashing when the set temperature is reached but the appliance does not beep.





6. Touch and hold the key of the cooking zone or put the temperature setting to "OFF" to turn off.



### Note

- Due to the variety of food types and pans, the actual temperature of food may be different from the set temperature. Increase or decrease the setting until the required food temperature is achieved.
- Cookware with a non-stick coating may affect the sensor detection. Adjust the set temperature until the required temperature is achieved.
- To achieve the optimum performance, it is recommended that the following minimum amount is heated at any one time with Low Temperature Cooking Mode.
  - Water / milk: min. 200 g
  - Any other food types: min. 400 g
- Due to the consistency of milk it is recommended to stir continuously when heating, to prevent the milk from sticking to the bottom of the pan and burning.
- Cooking Timer can be used with Low Temperature Cooking Mode.  
(See page 24)

## Pan Frying Mode

Available on the cooking zones with  and .



1. Touch and hold the main power key to turn on the power.
2. Place the pan with the required amount of oil on the cooking zone.



3. Select the cooking zone required.



4. Touch Sensor Option key until  is shown.

5. Touch slider (KY-R644BB) or '+' and '-' (KY-R644CL) to set the required temperature. Temperature adjustable range: 140 °C to 230 °C. See Genius Sensor Cooking Chart on page 26.



6. When the set temperature is reached, the temperature display stops flashing and the appliance beeps 5 times. Add ingredients.



7. Touch and hold the key of the cooking zone or put the temperature setting to "OFF" to turn off.





### Note

- Cooking Timer can be used with Pan Frying Mode. (see page 24)
- The actual temperature at the base of the pan may vary from the set temperature depending on the type of cookware. Adjust the temperature if required.

## IH Cooking

### Deep/Shallow Frying Mode

Available on the cooking zones with  and .



#### Warning

**When deep/shallow frying, use a minimum of 200 g of oil at least 1 cm deep.** Failure to observe this warning may cause oil to overheat resulting in a fire.



1. Touch and hold the main power key to turn on the power.



2. Place the pan with required amount of oil on the cooking zone.

3. Select the cooking zone required.



4. Touch the sensor option key until  is shown.



5. Touch slider (KY-R644BB) or '+' and '-' (KY-R644CL) to set the required temperature. Temperature adjustable range: 140 °C to 200 °C. See Genius Sensor Cooking Chart on page 30.



6. When the set temperature is reached, the temperature display stops flashing and the appliance beeps 5 times. Add ingredients.



7. Touch and hold the key of the cooking zone or put the temperature setting to "OFF" to turn off the cooking zone.



#### Note

- Cooking Timer cannot be used with Deep/Shallow Frying Mode. Only Kitchen Timer can be used. (See page 25)
- The actual oil temperature may vary from the set temperature depending on the cookware. Adjust the temperature if required.



### Deep/Shallow Frying Mode

**Observe the following to keep Genius Sensor functioning efficiently.**

- Follow instructions for quantity of oil.  
**Amount:** 200 g to 800 g (0.22 L to 0.9 L)  
**Depth:** minimum 1 cm
- Place the pan in the centre of the cooking zones.
- Do not use hot oil, brown-coloured oil, cloudy oil, or oil with food sediment.
- Observe the recommendations for suitable cookware. (*See pages 15-16*)
- Ensure the top plate and bottom of the pan are dry and clean.
- Do not add ingredients before the temperature display stops flashing. Heating may stop due to an abnormality detected.
- Once preheating has started, do not add oil or move the pan to another cooking zone.



#### Note

To minimise the splattering of oil, ensure the pan is dry and clean.

## Timer

### Using Cooking Timer

**Used to switch a cooking zone off automatically.**  
Cooking Timer can be set for multiple cooking zones.



1. **Touch and hold the main power key to turn on the power.**

2. **Perform the desired operation.**  
(see pages 18-21)



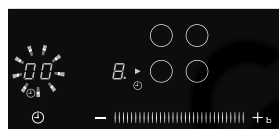
3. **Touch Timer key once to select Cooking Timer.**



Cooking Timer symbol flashes when the corresponding cooking zone is selected and until the timer is set.



4. **Touch slider (KY-R644BB) or '+' and '-' (KY-R644CL) to set the desired cooking time.**
  - If the timer is not set within 5 seconds, it reverts back to power display.



**Cooking Timer setting range : 1 minute to 9 hours.**

- Keep holding either '+' or '-' will increase or decrease hours or minutes rapidly.
- (KY-R644BB model) Slides to 90 minutes. Then touch '+' to increase in hours.

### Cancelling Cooking Timer:

- Set the timer to "0".

### Adjusting countdown time

- Once countdown has started, the timer can be adjusted. Select cooking zone, press timer and adjust with the **slider** (KY-R644BB) or **'+' and '-'** (KY-R644CL).



5. **When the timer reaches "0", the appliance beeps 5 times and turns off the cooking zone.**



### Note

Cooking Timer can not be set for Deep/Shallow Frying Mode.

## Timer

### Using Kitchen Timer

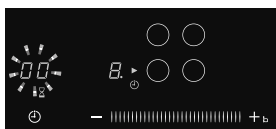
**Used independently from all other cooking functions.** It counts down from a set time.



1. **Touch and hold the main power key to turn on the power.**



2. **Touch Timer key to select Kitchen Timer. Kitchen Timer is selected automatically if the appliance is not in operation. Touch Timer key twice if the appliance is in operation.**



Kitchen Timer symbol flashes until the time is set.



3. **Touch slider (KY-R644BB) or '+' and '-' (KY-R644CL) to set time.**

**Kitchen Timer setting range : 1 minute to 9 hours.**

- Keep holding either '+' or '-' will increase or decrease hours or minutes rapidly.
- (KY-R644BB model) Slides to 90 minutes. Then touch '+' to increase in hours.

#### **Cancelling Kitchen Timer:**

- Set the timer to "0".

#### **Adjusting countdown time:**

- Once countdown has started, the timer can be adjusted with the **slider** (KY-R644BB) or **'+' and '-'** (KY-R644CL).

4. **When the timer reaches "0", the appliance beeps 5 times.** It does not switch off the cooking zone.



#### **Note**

- Kitchen Timer does not stop the cooking process.
- Cooking Timer and Kitchen Timer can be set together.

## Power Level Guidelines

Menus	Power Level
<b>Melting</b>	
Chocolate	1 - 1.
Butter	1.- 2.
Honey	2 - 2.
<b>Heating</b>	
Soup (e.g. lentil)	1.- 2.
Milk	4 - 5.
Frankfurters	5 - 6
<b>Simmering</b>	
Stew	4 - 5
Pasta sauce	4 - 5
Rice pudding	4 - 5
Fish fillets	4.- 5.
White sauce	5 - 6.
<b>Pan frying</b>	
Pre-heat pan	8 - 9
Stir-fry dish	8.- 9
Fried eggs	7 - 7.
Pancakes (thin) /Crêpes	6 - 7.
Omelette	6 - 7.
Steak, Bacon, Chops	6.- 7
Fish fillets	6 - 7
Meatballs	4 - 5
<b>Boiling</b>	
Pasta, Water	8.- b
Vegetables	7 - 8.
Rice	4 - 5



### Note

Heat levels may vary depending on cookware used.  
Check and adjust the power levels as required.

# Genius Sensor Cooking Chart

## Low Temperature Cooking Mode (12 levels) sensor+

Menus	Temperature Setting	Cooking Time after beeping (mins)
<b>Heating <sup>*1</sup></b>		
Milk	65-75	-
Canned foods	70-80	-
<b>Poaching</b>		
Fish	75-85	15-30
Egg	80-90	4-6
Chicken breast	90-100	50-60
<b>Boiling</b>		
Beef	80-90	60-120
Egg	90-100	5-10
Rice	90-100	15-20
Potato dumplings	90-100	15-25
Potatoes	95-105	30-45
<b>Steaming</b>		
Fish	90-100	15-30
Shellfish	90-100	15-30
Vegetables	90-100	10-40
Potatoes	100-105	30-40
Chicken breast	105-115	25-35
<b>Bain- marie <sup>*2</sup></b>		
Sauce (e.g. Hollandaise)	90-95	15-20
Chocolate, melting	90-100	-

<sup>\*1</sup> Stir the ingredients while heating.

<sup>\*2</sup> Heat the water until the set temperature is reached. After beeping, place the bowl above hot water. Stir the ingredients while heating.

# Genius Sensor Cooking Chart

## Low Temperature Cooking Mode (12 levels) sensor+

Menus	Temperature Setting	Cooking Time after changing to Low Temperature Cooking Mode (mins)
<b>Simmering *3</b>		
Soup, clear	90-100	60-120
Soup, cream	95-105	20-30
Curry	95-100	60-90
Eintopf (German stew)	95-105	30-40
Irish stew	105-115	50-60
Goulash	95-105	60-90
Casserole	95-105	60-90
Pot roast	90-100	60-120
Meat roulade	95-105	60-90
Bolognese sauce	95-105	30-90
Tomato sauce	95-105	30-90
Compote	95-100	10-30
Jam	105-115	20-30

### \*3 Simmering

- The temperatures and times recommended are for simmering only. These recipes require to cook food items (e.g. meat, vegetables etc.) with high power before moving onto simmering stage. In such cases, cook the food items by selecting the appropriate power level, then change to Low Temperature Cooking Mode. (See page 20)
- If Low Temperature Cooking Mode is used after cooking with a high power, the appliance stops flashing but does not beep when the set temperature is reached.



### Note

The heat values may vary depending on cookware used. Check and adjust the Genius Sensor level as required.

## Genius Sensor Cooking Chart

### Pan Frying Mode (10 levels) sensor+ sensor

Menus	Temperature Setting	Cooking Time after beeping (mins)
Pancakes, American	160-180	4-8
Pancakes (thin) /Crêpes	230	2-3
Potato pancakes	180	4-10
Kaiserschmarrn (shredded pancakes)	180	10-12
Croque monsieur	160-180	5-10
French toast	160-180	6-8
Croutons	200	4-6
Egg, fried	160-180	5-10
Egg, scrambled	160	1-2
Omelette	160-180	3-6
Bacon	180	2-8
Sausages	180	10-15
Burgers	160	10-20
Schnitzel	180-200	5-10
Chicken breast	180-230	10-20
Duck breast	140-180	10-20
Beef fillet (3 cm thick)	160-200	6-12
Steak, rare (3 cm thick)	200-230	6-8
Steak, medium, well-done (3 cm thick)	180-200	8-12
Pork	180-230	6-10
Pork chops	180-230	8-12
Lamb chops	180-230	6-10
Fish fillet (plain)	200-230	5-15
Fish fillet (breaded)	180-200	5-15
Scallops	180-230	2-4
Prawn/Scampi	180-230	4-6
Potatoes, sautéed	180-200	15-25
Stir-fry dish	230	3-10

## Genius Sensor Cooking Chart

### Deep/Shallow Frying Mode

(7 levels)

sensor+

sensor

Menus	Temperature Setting	Cooking Time after beeping (mins)
Chips, homemade	150-160	5-10
Mushrooms, battered	150-160	4-8
Chicken	160-170	5-10
Doughnuts	170-180	5-10
Vegetables, battered	170-180	4-8
Fish, battered	170-190	5-10
Frozen food items	170-190	5-10



#### Note

The heat values may vary depending on cookware used. Check and adjust the Genius Sensor level as required.



## Cleaning



### Caution

- **Before cleaning, turn off the main power switch. Allow to cool before cleaning the top plate.**
- **Do not use a steam cleaner.** Water may get into the electrical components and cause damage.

Always keep the appliance in a clean condition. Spilled food or oil scorched on the appliance may become difficult to clean.

## Top Plate and Operation Panel

### Light stains

Wipe off with a damp cloth.

### Oil stains

- Wipe off with a cloth dampened in mild detergent.
- Do not use strong acidic or alkaline detergents, such as bleach or synthetic detergents. They may cause discolouration.



### Heavy stains

Apply cream cleaner to the top plate or operation panel and wipe with a cloth.



### Note

Ensure there are no stains on the base of the cookware.

## Troubleshooting

- During the warranty period, any repairs may only be performed by service technicians authorised by the appliance manufacturer.
- Unauthorised repairs may cause electric shock and short circuit; do not attempt this yourself. Consult an authorised service technician.
- In case of minor faults or problems with the appliance operation, check the following instructions to see whether the causes can be eliminated.



### Note

A visit by a service technician during the warranty period will be charged if the appliance is not functioning because of improper use. Store these instructions in a place where they are always readily accessible; if passing the appliance on to another person, the instructions should also be included.

## Troubleshooting

Check the following for some advice on rectifying some common problems before calling the service centre.

### Power Source

Symptom	Possible cause
The IH cannot be turned ON.	<ul style="list-style-type: none"> <li>■ <b>The main power switch has not been turned ON.</b> <ul style="list-style-type: none"> <li>➡ Touch the main power switch a little longer.</li> </ul> </li> <li>■ <b>Child Lock</b> has been activated. (See page 11).</li> </ul>
	<b>Auto switch off</b> If 1 minute has elapsed without any operation after switching on, the main power automatically turns off. ➡ Turn on the main power switch again.
The cooking zone turned itself off while in operation.	<b>Long cooking time</b> If no key is touched for a set time (see table below) when a cooking zone is in operation, a beep will sound and the cooking zone is turned off automatically. ➡ Set the appliance again as required. It is recommended to use the cooking timer when simmering for a long period of time. (See page 24)

	Power Level																	
	Low								Medium				High					
	1	1.	2	2	3	3.	4	4.	5	5.	6	6.	7	7.	8	8.	9	b
Auto switch off time (hours)	9		8		7		6		5		4		3		2		1	



### Operation Panel

Symptom	Possible cause
Key operation is disabled.	<ul style="list-style-type: none"> <li>■ Your fingertips are covered. Touch with bare finger.</li> <li>■ Control Panel Lock is activated. (See page 11)</li> <li>■ You performed the operation while holding the cookware handle.</li> <li>■ The operation panel is dirty.               <ul style="list-style-type: none"> <li>➡ Turn off the main power switch and ensure the area is clean and dry. Turn on the main power switch again.</li> </ul> </li> </ul>
Keys react when the surrounding area is touched.	Water or other liquids may be on or around the keys. ➡ Ensure the area is clean and dry.

## Sounds and Noises

Symptom	Possible cause
Noise is heard during heating.	<p>Various sounds may be heard depending on the type of cookware. You may feel a small vibration when you hold the handle and the cookware may move slightly.</p> <p>➔ This is not a malfunction. Moving the cookware slightly or replacing it may eliminate the sound.</p>
	If the cookware is removed during heating, a short metallic sound may be heard.
The level of the noise from the appliance increases and decreases.	It is the sound of the cooling fan inside the appliance. The level of noise changes according to the power level and the material of the cookware. When the power level is increased, the fan will operate at high speed and generate more noise.
After the main power switch is turned off, noise from the fan is heard.	While the inside of the appliance is still hot, the cooling fan operates. When the appliance cools down, it will automatically stop.


## Heat Power

Symptom	Possible cause
The heating power is weaker.	<p><b>Overheating Prevention Function</b></p> <p>If the base of the cookware overheats, the heating power will automatically reduce. The power indication will remain the same. The power returns to normal after the cookware cools down.</p>
	<p>Unsuitable cookware, e.g. ceramic and earthenware pans, are used.</p> <p>➔ Do not use ceramic and earthenware pans even if they are for induction heating as they are not efficient. (See pages 15-16)</p>
<p>When multiple cooking zones are used together,</p> <ul style="list-style-type: none"> <li>■ The heating power decreases.</li> <li>■ The power indicator automatically decreases.</li> <li>■ The power level can not be increased.</li> </ul>	<p>The power level is automatically regulated so that overall power consumption does not exceed the limit. The power indicator for a cooking zone may decrease on its own. Even after touching the</p> <p> <b>slider (KY-R644BB) or</b></p> <p> <b>'+' (KY-R644CL) to adjust power level, it may not increase the power level and the appliance will beep. (See page 14)</b></p>



## Autoboil Mode

Symptom	Possible cause
Heating time takes too long.	<ul style="list-style-type: none"> <li>■ The base of the pan or top plate is dirty.</li> <li>■ A lid has not been used.</li> <li>■ Water was added to the pan during Autoboil mode.</li> <li>■ The lid is removed or the pan is moved during Autoboil Mode.</li> <li>■ Cookware with a non-stick coating may affect the sensor detection. If the water is not boiled after the beep, continue heating up as required.</li> <li>■ The heating power may vary when using some stainless steel and made for induction cookware. This may affect heating times (see page 15).</li> </ul>
<ul style="list-style-type: none"> <li>■ No power - heating does not start.</li> </ul>	The top plate is too hot for Autoboil Mode. Autoboil Mode will start automatically when the top plate is cooled down.



## Low Temperature Cooking Mode

Symptom	Possible cause
<ul style="list-style-type: none"> <li>■ Preheating time takes too long.</li> <li>■ The actual temperature is different from the set temperature.</li> <li>■ Food is not achieving set temperature.</li> </ul>	<ul style="list-style-type: none"> <li>■ The pan has been moved away from Genius Sensor.</li> <li>■ The base of the pan or top plate is dirty.</li> <li>■ Water, oil, or food was added during preheating.</li> <li>■ The temperature on the base of the pan may vary from the set temperature depending on the type of cookware.</li> <li>■ Due to the variety of food types and pans, the actual temperature of food may be different from the set temperature.</li> <li>■ Cookware with a non-stick coating may affect the sensor detection.</li> </ul> <p>➔ Adjust the temperature as required with  slider (KY-R644BB).</p>
<ul style="list-style-type: none"> <li>■ No power - heating does not start</li> </ul>	The top plate is too hot for the temperature set. Heating will start automatically when the top plate is cooled down.

## Pan Frying Mode



Symptom	Possible cause
<ul style="list-style-type: none"> <li>■ Preheating time takes too long.</li> <li>■ The actual temperature is different from the set temperature.</li> </ul>	<ul style="list-style-type: none"> <li>■ The pan has been moved away from Genius Sensor.</li> <li>■ The base of the pan or top plate is dirty.</li> <li>■ Water, oil, or food was added during preheating.</li> <li>■ The temperature on the base of the pan may vary from the set temperature depending on the type of cookware.</li> </ul> <p>➔ Adjust the temperature as required with</p> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <span style="margin-right: 10px;">—</span>  <span>slider (KY-R644BB) or</span> </div> <div style="display: flex; align-items: center;"> <span style="margin-right: 10px;">—</span>  <span>'-' or '+' (KY-R644CL).</span> </div>

## Deep/Shallow Frying Mode

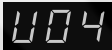
Symptom	Possible cause
<ul style="list-style-type: none"> <li>■ Preheating time takes too long.</li> <li>■ The actual temperature is different from the set temperature.</li> </ul>	<ul style="list-style-type: none"> <li>■ The pan has been moved away from Genius Sensor.</li> <li>■ The base of the pan or top plate is dirty.</li> <li>■ More than 800 g of oil has been added.</li> <li>■ Hot oil, brown-coloured oil, cloudy oil, or oil with food sediment is used.</li> <li>■ The oil temperature may vary from the set temperature or the preheating time may take longer depending on the type, material, shape and size of the base of the pan.</li> </ul> <p>➔ Adjust the temperature as required with</p> <div style="display: flex; align-items: center; margin-bottom: 5px;"> <span style="margin-right: 10px;">—</span>  <span>slider (KY-R644BB) or</span> </div> <div style="display: flex; align-items: center;"> <span style="margin-right: 10px;">—</span>  <span>'-' or '+' (KY-R644CL).</span> </div>

## Error Codes



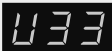

Heating can be resumed after the causes of the following errors are eliminated.

Indication	Possible cause
	<ul style="list-style-type: none"> <li>■ There is water or objects on or around the control panel.</li> <li>■ Key is held longer than required.</li> </ul>
	<p><b>Cookware not detected</b></p> <ul style="list-style-type: none"> <li>■ No pan placed on the cooking zone.</li> <li>■ The pan has been removed.</li> <li>■ The pan is not placed in the centre of the cooking zone.</li> <li>■ An incompatible pan is used. <i>(See pages 15-16)</i></li> </ul> <p><b>Small object on the cooking zone</b></p> <ul style="list-style-type: none"> <li>■ Small metal objects (e.g. cutlery, utensils) are placed on the cooking zone.</li> </ul> <p>If the above conditions are not rectified, the display and the main power will turn off.</p>

The following errors can be cleared by pressing the key of the applicable cooking zone.

	<p>The intake or exhaust vent are blocked (<i>see page 42</i>).</p> <p>➡ Remove any blockages.</p>
--	--

## Error Codes

Indication	Possible cause
 	<b>Empty pan on the cooking zone</b> <ul style="list-style-type: none"> <li>■ An empty pan has been heated.</li> <li>■ When Deep/Shallow Frying, oil was preheated by selecting the power level instead of “Deep/Shallow Frying Mode”.</li> </ul> <p>➔ Use Deep/Shallow Frying Mode for heating up a large amount of oil.</p>
 	<ul style="list-style-type: none"> <li>■ Incompatible cookware is used for Deep/Shallow Frying Mode. (See pages 13-14)</li> <li>■ The pan is not in the correct position.</li> <li>■ More than 800 g of oil has been heated up.</li> <li>■ Ingredients were added while preheating.</li> </ul>

If you cannot resolve the above problems, or any **F00** error appears, contact the service centre.

➔ Turn off the main power switch and the circuit breaker. Contact the dealer you purchased the appliance from or the service centre for assistance.



### Note

Warranty claims that resulted from improper connection or use of the appliance is not covered by the warranty. In such cases, the costs of repair are borne by the user.

# Installation Instructions

## Installation and Connection

Please fully observe the following safety precautions.



### Important

- Unpack the appliance, remove all packing material, and examine for any damage. If the appliance is damaged **do not** install and notify your dealer immediately.
- Install the appliance in accordance with the Installation Instructions. Otherwise, the performance of the appliance may be affected.
- After installation, perform a test run and explain to the customer how to operate the appliance.
- Correct installation is the responsibility of the installer. Any malfunction or accident resulting from the failure to follow Installation Instructions is not covered by the warranty.

## Safety Instructions

- When performing the installation, follow these instructions completely. Improper installation may cause an electric leakage or fire.
- Install 220-240 V / 40 A dedicated single-phase (or three-phase at 380-415V 2N) circuit with the earth leakage circuit breaker for the power supply. The electrical wiring may abnormally overheat if the dedicated circuit is not properly connected.
- Electrical work must be performed by a legally qualified electrician. Improper wire connections may cause electric leakages or fires.



## Safety Instructions

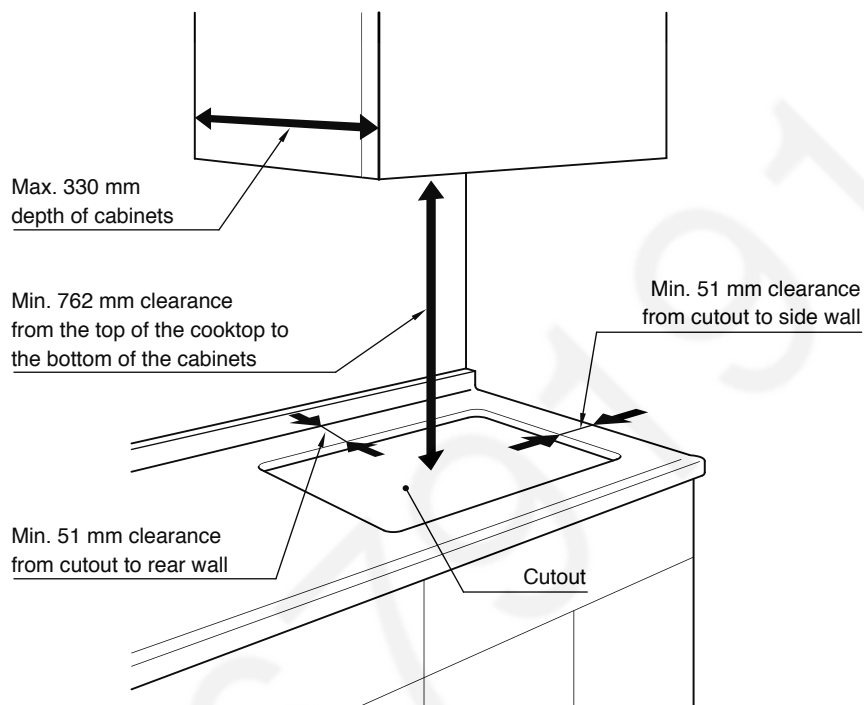
- This appliance must be properly earthed following the electric laws. Earth line must not be connected to gas pipe, water pipe, earth of a lightning rod or telephone. Otherwise, it may cause electric shock in case of appliance breakdown or insulation breakdown.
- Have a qualified electrician earth the appliance. Improper earthing may cause an electric shock.
- Before performing the installation, turn off the circuit breaker. This can prevent electric shock.
- If the power cord is damaged, it must be replaced by a service technician authorised by the appliance manufacturer in order to avoid a hazard.
- Do not disassemble, repair or modify the appliance (e.g. the top plate). Doing so may cause the appliance to operate abnormally and may be dangerous.
- Do not step on the appliance, or drop heavy items on top of it. Cracks in the top plate may cause overheating, malfunctions or electric shocks.

## Safety Instructions

- Do not touch high temperature parts, such as the top plate after use.
- The power cord must be accurately connected to ensure the integrity of the connection. Improper wire connections may cause electric leakages or fires.
- Use heat resistant materials for the countertop. However, do not use varnished materials as they may become discoloured. The material of the countertop should have heat resistance equal to or exceeding that of laminated thermosetting high-pressure decorative sheets. If the materials are not heat resistant, they may get deformed or cause a fire.
- **Warning:** The manufacturer cannot be held liable for damage to persons or items caused by failure to observe the safety instructions, by interference with any part of the appliance or by the use of non-original spare parts.

## Installation Location

### Installation of the Appliance



For more details on cutout, see page 44.

## Accessories

### Clamp



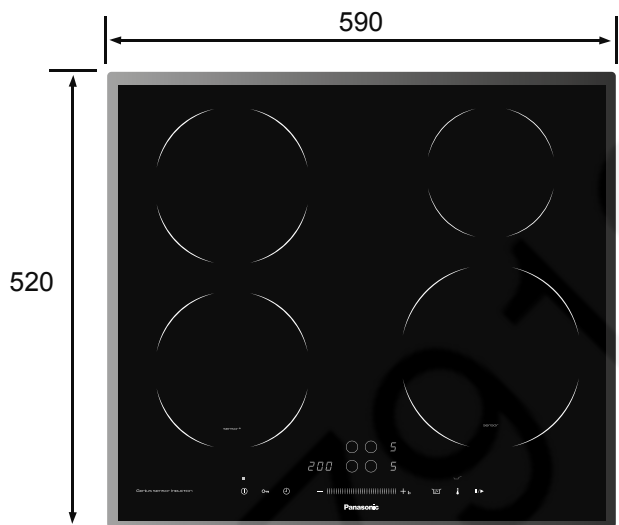
(2 pieces)  
See page 48.

## Dimensions

KY-R644BB / KY-R644CL

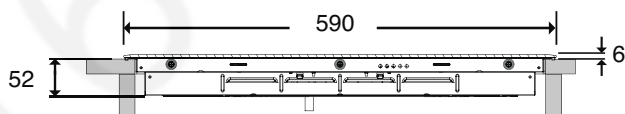
(measurement: mm)

Top View

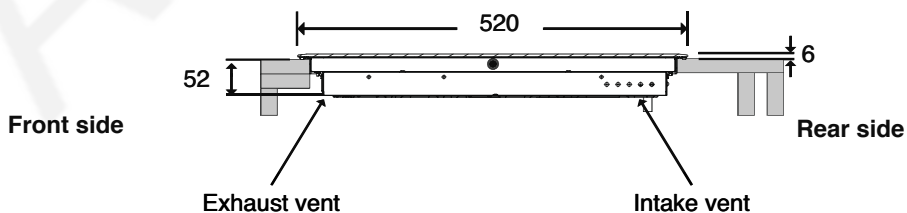


KY-R644BB

Front View



Side View

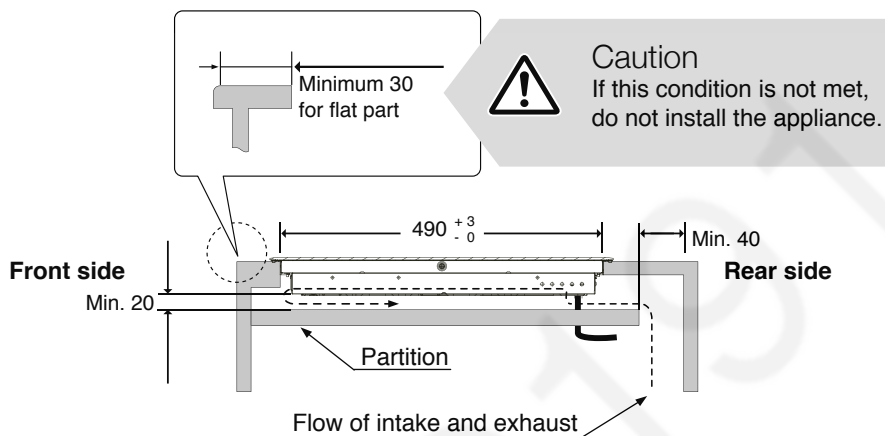


Power cord length: approx. 1.2 m (Sheath length: approx. 1.1 m)

## Dimensions

### Side View

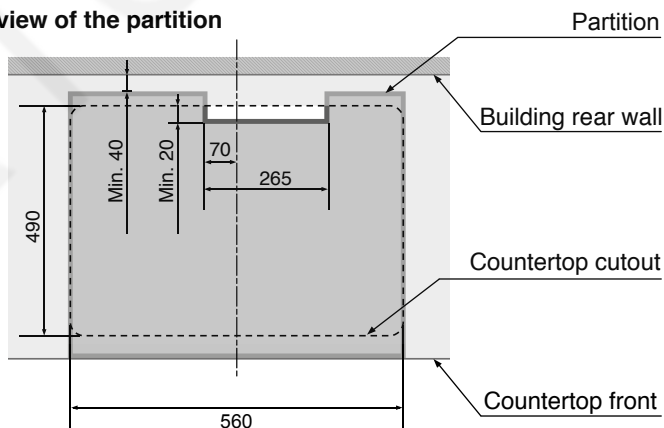
(measurement: mm)



### When Installing a Partition Inside the Cabinet

- Allow for a minimum of 20 mm extra space underneath the bottom of the appliance for air circulation.
- Allow for a minimum of 40 mm extra space in rear of the partition.

#### Top view of the partition

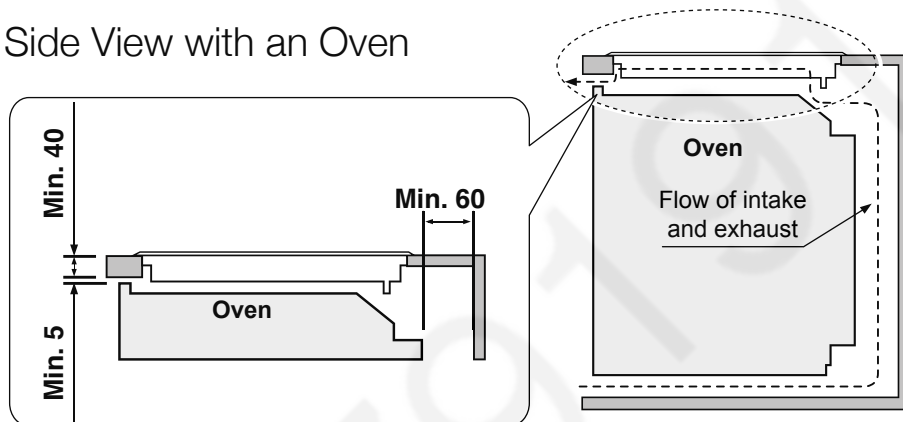


## Dimensions

When Installing Above an Oven (measurement: mm)

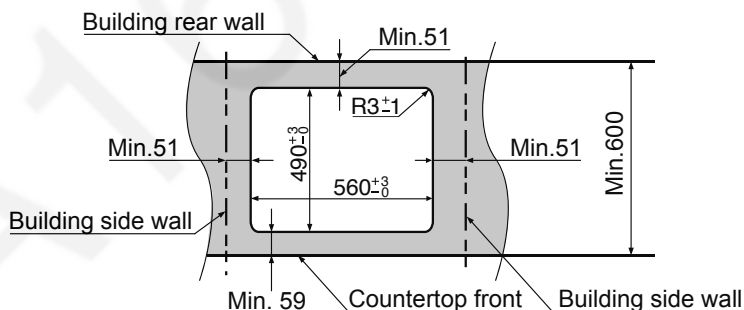
- The appliance may only be installed over a Panasonic oven.
- Allow for extra spaces for air circulation as shown below.

Side View with an Oven



Dimensions of Countertop Cutout

KY-R644BB / KY-R644CL



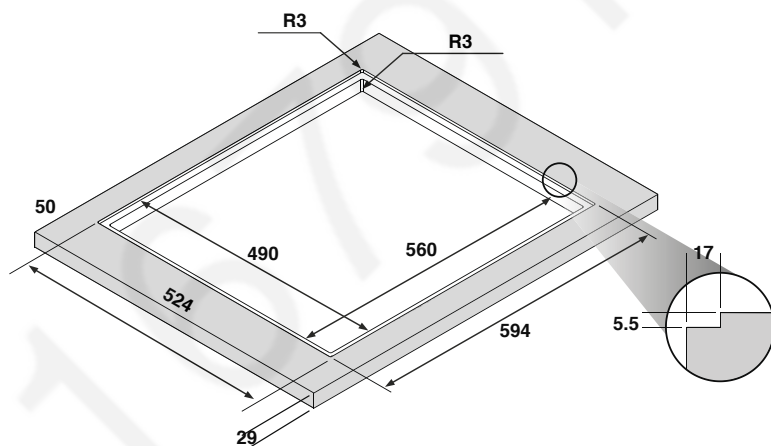
## Flush-fitting

**KY-R644CL can be fitted flush when installing.**

### Installing KY-R644CL

(measurement: mm)

- Only suitable for installation on heat and water resistant worktops such as marble, natural stone, solid wood (if cut out edges are sealed).
- Mount onto other types of worktops only with the recommendation of the worktop manufacturer.
- Remove the cushion from the underside of the appliance before flush fitting.
- The internal width of the base unit must be at least as wide as the internal cut-out width for the hob. This is to ensure that the casing can be easily removed for maintenance.
- Before sealing in, test that the appliance works. Grout the perimeter using a heat resistant silicone. Smooth the seal with a suitable finishing product. Follow the silicone instructions and do not turn on the appliance until the silicone is completely dry.



#### Caution

- Please observe the diagrams for the cut-out dimensions in granite and marble worktops.
- Using unsuitable silicone may cause permanent colour changes to marble worktops.

### Uninstalling the Hob KY-R644CL

- Disconnect the appliance from the mains.
- Remove the silicone seal from the perimeter with a suitable tool.
- Push the appliance upwards from below to remove it.



#### Caution

- Do not try to remove the appliance by prying it out from above.



### Warning

Electrical work must be performed by a legally qualified electrician.

## Electrical Requirements

- This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly earthed branch circuit, protected by a circuit breaker or fuse. (The rating plate is on the bottom of the appliance.)
- This appliance is not fitted with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Single-phase A.C. 220-240 V, 40 A, 50 Hz electrical system must be used. (It is also possible to use a three-phase electrical system.) If connecting to aluminium wiring, use connectors approved for use with aluminium wiring.
- Check with the local utilities for electrical codes applied in the area. Failure to wire the appliance according to governing codes may result in a hazardous condition.
- After installation, show the customer where the breaker for the appliance is located.

## Installation of the Earth Leakage Circuit Breaker

- In accordance with the electrical wiring rules, incorporate the earth leakage circuit breaker in the home electrical wire.
- Follow the specification of the earth leakage circuit breaker as follows.  
Rated current: 40 A, rated sensitivity current: 30 mA



## Electrical Connections

### 1. Turn off power.

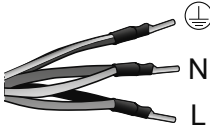
Turn off power at the circuit breaker or remove fuses to the appliance branch circuit.

### 2. Connect the power cord.

Connect the power cord in accordance with all governing codes and ordinances.


#### ■ Single-phase connection (220-240 V ~ 50 Hz)

Connect the wires in accordance with the instructions given in the following table and diagram:

Electrical cable	Wire connection
	<p>⊕ : Yellow / Green (Connect to the earth terminal)</p> <p><b>N:</b> Grey and Blue together <b>L:</b> Black and Brown together (Connect to the live terminal)</p>

#### ■ Three-phase connection (380-415 V 2N~ 50 Hz)

Separate the L wires and connect them in accordance with the instructions given in the following table and diagram:

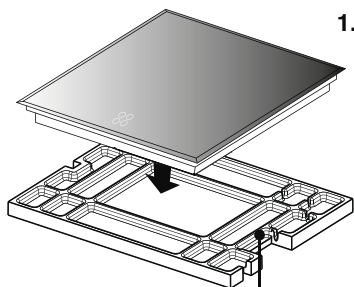
Electrical cable	Wire connection
	<p>⊕ : Yellow / Green (Connect to the earth terminal)</p> <p><b>N:</b> Grey and Blue together <b>L1:</b> Black <b>L2:</b> Brown (Connect to the live terminal)</p>

# Installing the Appliance



## Warning

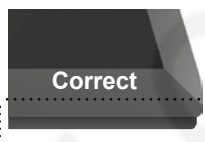
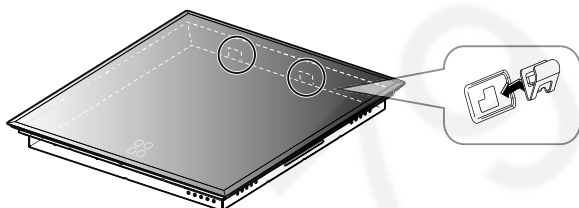
Do not disassemble the top plate. Connected wire may become loose and cause a malfunction.



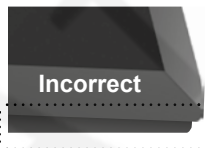
Upper Filler

### 1. Fasten the clamps to the appliance (2 places at rear).

- Place the appliance on the packaging upper filler when fitting clamps to prevent damage to the countertop.
- Match the clamp grips with the holes on the sides of the appliance, then slide the clamp from the right to the left to fasten them to the appliance.



Correct



Incorrect

### 2. Embed the appliance in the countertop cutout while keeping it as level as possible.

- Do not drop the appliance on the countertop.
- Press down on top of the appliance to make sure that it rests on the countertop.
- Make sure that the spaces between the countertop and the under surface of the appliance are even in the front, rear, left and right.

### 3. Connect the power cord

- See page 47.









## Caution

If the cabinet does not have an opening in the front, the wiring needs to be connected before the appliance is embedded into the countertop.

# Post-installation Checklist

Upon completing installation, check and mark off the following items.

	Checklist	Checked
<b>Appearance</b>	<ul style="list-style-type: none"> <li>■ Ensure that the appliance is not tilted.</li> <li>■ Is the top plate clean?</li> </ul>	
<b>Electrical work</b>	<ul style="list-style-type: none"> <li>■ Is the power supply a single-phase (220-240 V ~), or a three-phase (380-415 V 2N~)?</li> <li>■ Has the earth been installed?</li> <li>■ Has the earth leakage circuit breaker been installed?</li> </ul>	
<b>Electrical testing</b>	<p>1. Touch  to turn on the main power.</p> <ul style="list-style-type: none"> <li>■ Does the main power light illuminate?</li> </ul> <p>2. Touch the following keys to check function of each IH heater:</p> <ul style="list-style-type: none"> <li>■ Left front cooking zone </li> <li>■ Left rear cooking zone </li> <li>■ Right front cooking zone </li> <li>■ Right rear cooking zone </li> </ul> <p>Does “-” flash? </p>	

- Make sure to turn off each cooking zone and the main power switch after performing electrical testing.
- Hand the Operating / Installation Instructions to the customer.

I hereby certify that installation has been completed.

\_\_\_\_\_  
Signature of installer

# Specifications

Manufacturer		Panasonic	
Model identification		KY-R644BB	KY-R644CL
Type of hob		Electric	
Number of cooking zones and/or areas		4	4
Heating technology		Induction	
Diameter of useful surface area (circular)		1 x ø 21.0 cm 2 x ø 18.0 cm 1 x ø 15.0 cm	2 x ø 18.0 cm 2 x ø 15.0 cm
Length and width of useful surface area (non-circular)		n/a	n/a
Energy consumption per cooking zone or area calculated per kg (EC <sub>electric cooking</sub> )	Left front	180.5 Wh/kg	186.1 Wh/kg
	Left rear	179.5 Wh/kg	179.5 Wh/kg
	Right front	174.2 Wh/kg	179.5 Wh/kg
	Right rear	186.1 Wh/kg	186.1 Wh/kg
Energy consumption for the hob calculated per kg (EC <sub>electric hob</sub> )		180.1 Wh/kg	182.8 Wh/kg
Power supply		Single-phase: 220-240 V ~ 50 Hz Three-phase: 380-415 V 2N~ 50 Hz	
Power consumption		7200 W	
Dimensions (approx.)		590 mm (W) 520 mm (D) 58 mm (H)	
Display colour		Red	Red
Maximum power consumption by cooking zone	Left front	2600 W	1800 W
	Right front	3300 W	2600 W
	Left rear	2600 W	2600 W
	Right rear	1800 W	1800 W
Uncrated weight (approx.)		14 kg	13 kg

Equipment complying with IEC 61000-3-12

This product complies with the requirements of EN 60350-2:2013+A11:2014 (Methods for Measuring Performance - Hobs)

**Manufactured by:** Panasonic Manufacturing U.K. Ltd.  
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Winsbergring 15, 22525 Hamburg, Germany



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